

Chocolate Hazelnut Cheesecake

Chef Brigitte - Aldi Test Kitchen
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Servings: 12

olive oil cooking spray
1 cup gluten free double
chocolate granola crunch
3 tablespoons unsalted
butter, melted
1/2 cup granulated sugar
1/4 cup salt
2 packages (8 ounce ea)
cream cheese, room
temperature
13 ounces hazelnut spread
2 large eggs
1/4 cup sour cream
1/4 cup Choceur hazelnut
wafers, chopped
1 box (13.5 ounce)
chocolate hazelnut cream
wafer rolls

Preparation Time: 15 minutes

Cook Time: 1 hour

Preheat the oven to 350 degrees.

Lightly grease a six-inch springform pan (or a six-inch cake pan lined with foil) with cooking spray.

In a food processor, process the granola to form fine crumbs. Add the melted butter. Pulse to combine. Press the mixture into the prepared springform pan.

Bake for 5 minutes. Cool.

In the same food processor, combine the sugar, salt, cream cheese, hazelnut spread, eggs and sour cream. Process until smooth, scraping down the sides of the bowl one time. Pour the mixture over the granola crust. Smooth out the top.

Place the cake pan inside a 9x9-inch baking dish. Pour hot water into the baking dish to come 1-1/2- to 2-inches up the sides of the cake pan. Place in the oven.

Bake for 40 to 45 minutes until the center is set.

Chill completely in the refrigerator before removing from the pan.

To garnish: Top with the chopped hazelnut wafers. Cut the hazelnut wafer rolls to 1/2-inch taller than the cheesecake height. Stand them around the perimeter of the cheesecake, pressing into the sides of the cake to adhere. Tie a piece of ribbon or kitchen twine around the cake to secure the wafer rolls.

Per Serving (excluding unknown items): 215 Calories; 18g Fat (74.8% calories from fat); 4g Protein; 10g Carbohydrate; 0g Dietary Fiber; 88mg Cholesterol; 2261mg Sodium. Exchanges: 1/2 Lean Meat; 0 Non-Fat Milk; 3 1/2 Fat; 1/2 Other Carbohydrates.